

Soft Bread Pudding with Heady Jelly

Servings: 6

Difficulty: Easy

pudding Ingredients:

1 cup farm fresh whole milk

3 cups farm fresh heavy cream

2 vanilla beans, split lengthwise and seeds scraped (save seeds)

12 free range chicken egg yolks

$\frac{3}{4}$ cup tart dried cranberries

1 $\frac{1}{4}$ cup natural cane sugar (set aside $\frac{1}{4}$ cup)

1 pinch freshly ground nutmeg

1 loaf - brioche, challah, or sourdough (tear into 1-2" pieces – brioche & challah will yield lighter, feathery texture)

The logo for Jackson House Inn is displayed in white text on a solid green rectangular background. The text is arranged in three lines: "Jackson" on the top line, "House" on the middle line, and "Inn" on the bottom line. The font is a clean, sans-serif typeface.

Prepare Pudding

Preheat oven to 300°.

Lightly butter a 9 $\frac{1}{2}$ " x 13 $\frac{1}{2}$ " x 2" baking dish and set aside. Bring the milk and cream to a simmer in a large saucepan over medium heat. Remove pan from the heat and add the vanilla seeds and pods. Cover and allow to sit for 20 minutes to infuse flavors. Combine egg yolks and 1 cup of natural cane sugar in a large bowl, whisk until blended to light yellow color. While whisking constantly, temper the yolks with a very small amount of warm cream mixture. Continue to gradually pour the remaining milk mixture into the yolks until completely combined – whisking at all times. Pour mixture through a fine mesh strainer and discard the vanilla pods (these can be reused to flavor sugar or another recipe). Add nutmeg and combine well. In a large bowl, toss the bread pieces and the cranberries. Place in baking dish. Pour $\frac{1}{3}$ of the liquid over bread pieces and let rest for 5-7 minutes. Repeat two additional times until all liquid is incorporated. This will ensure that each bread piece is sufficiently soaked. Sprinkle the top with remaining sugar.

Bake the uncovered pudding in a water bath in the oven for 1 $\frac{1}{4}$ hours, or until the pudding is set and the bread is puffed and lightly brown on top. Remove from water bath and allow to rest for minimum of 10 minutes. Serve warm or at room temperature.

Cranberry Citrus Broth Ingredients:

Juice of 1 orange

Juice of 1 grapefruit

1 tsp of orange skin/zest, thinly cut into 1/2" long strips

1 tsp of grapefruit skin/zest, thinly cut into 1/2" long strips

1 tsp of lemon skin/zest, thinly cut into 1/2" long strips

1 1/2 cup tart dried cranberries

3 Tbsp honey

1 star anise

pinch of finely chopped rosemary & thyme

4 Tbsp Potlicker Heady Jelly (adjust to your liking)

Prepare Broth

Combine all ingredients in saucepan. Very lightly simmer for 10 minutes. Remove from heat and allow to infuse. Adjust sweetness level accordingly to desired taste. Remove star anise.

Serve

Cut the warm pudding into square portions and place in center of plate or soup bowl. Top each serving with 2-3 tablespoons of citrus broth. Sprinkle with powdered sugar if desired.